

# Versailles

\$72

## Cold Appetizers

### VERSAILLES LAKE SUPERIOR TROUT

*Fresh Lake Superior Trout smoked and garnished with red caviar, pomegranate seeds*

### CRUNCHY CHICKEN SALAD

*Grilled, juicy chicken breast mixed with cabbage, shaved carrots, red onion, and sweet corn, tossed in chef special dressing and topped with fried tortilla strips*

### CREPES WITH RED CAVIAR

*Butter crepes served with premium quality red caviar*

### ENGLISH GARDEN SALAD

*Hearts of romaine, golden baby potato strips, green beans, sun-dried tomatoes, roasted pearl onions, mixed with bacon, olives and feta cheese, tossed with a creamy honey mustard dressing and topped with fried leek*

### ROYAL SALMON PLATTER

*Sliced smoked Atlantic salmon with red onions, cream cheese and capers*

### MEAT ANTIPASTO BOARD

*Assorted premium cured and smoked meats served on a wood board.*

### DEL MAR SALAD

*Seasonal favorite Venetian Seafood Salad made with frilled calamari, chilled shrimp, mixed with spinach, diced tomatoes and yellow pepper, tossed in delicate homemade dressing*

### “ARISTOCRAT” SALAD

*Shaved, crunchy daikon radishes mixed with mushrooms, marinated pork and crispy fried onions, tossed with homemade mayonnaise and topped with fried carrots.*

### ASSORTED EGGPLANT

*Marinated grilled eggplant with garlic, lemon juice, fresh herbs and “Odessa” style eggplant caviar*

### BALTIC HERRING

*Sliced herring served with marinated red onion, sweet peas, lemon and a touch of extra virgin olive oil*

### PICKLED VEGETABLES PLATTER

*Barreled pickled red cabbage, spicy mushrooms, vine tomatoes and sour pickles*

## Soft Drinks

*Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea*

## Hot Appetizers

### PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

*Home style fried potatoes (zharennaya kartoshka s gribami)*

### SEA FOOD CREPES PLATTER

*Homemade crepes stuffed with an assortment of delicious seafood, onions, bell peppers and cream cheese, topped with a creamy spinach-parmesan sauce.*

### BACON-WRAPPED TILAPIA

*Marinated tilapia wrapped in bacon, pan fried to perfection and drizzled with chipotle-cilantro oil.*

### CHICKEN AND MUSHROOMS JULIENNE

*A delicious mix of chopped chicken breast and wild forest mushrooms with fresh leek, baby carrots and yellow onions, baked to perfection with mozzarella cheese.*

### BRAISED LAMB SHOULDER

*Slow braised lamb shoulder over homemade sauce*

## Main Course

### PAN-SEARED COD FISH

*Pan-seared cod loin marinated with white wine and a tomato basil sauce, topped with cherry tomatoes, garlic, fresh basil and a touch of fresh lemon juice.*

### WIENER SCHNITZEL

*Breaded pork loin pan fried to a golden crust, topped with a creamy mushroom dill sauce.*

### CHICKEN SHISH KABOB

*Marinated chicken served family style with whipped mashed potatoes*

## Dessert

### REFRESHING PLATTER OF SEASONAL FRUITS

### HOMEMADE TORTES (NAPOLEON AND SMETANNIK)

## Alcohol

*Complimentary bottle of Vodka and Your choice of Champagne, Red or White Wine (per 10 guests)*

TAX AND GRATUITY NOT INCLUDED

Items and prices are subject to change without notice!

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